

SICILIANI BIANCO

Siciliani Bianco recalls the Sicilian summer, with its enticing bright yellow reflections. From the first aromas the wine recalls Mediterranean herbs and citrus, melon and hints of honey. Expressive and full of contrasts between fruity and savory notes.

CHARACTERISTICS

Denomination IGP Terre Siciliane

Variety 70% Chardonnay, 15% Grillo, 15% Moscato

Alcohol 12%

Production 30,000 bottles

Vineyards San Giacomo, Sambuca di Sicilia and Paradiso in Contessa Entellina

Altitude 1,400 feet - 2,400 feet

Soil Limestone and Tuff

Vinification Soft pressed for 8 hours, fermentation in stainless steel

Aging 6 months on the fine lees in stainless steel

Production philosophy Certified Organic, Vegan Friendly



DESCRIPTION

An enjoyable, unoaked white wine made from a blend of Chardonnay, Grillo and Viognier. Everything in the family vineyards happens with respect for the vines and their territory, with no use of any chemical or synthetic substances.

The organic grapes are sourced from the historic family vineyards in Contessa Entellina and Sambuca di Sicilia, in the nature reserve of Monte Genuardo. At harvest, the grapes are hand-picked, each variety at perfect maturity. Destemmed grapes are soft pressed and fermentation takes place in stainless steel. Regular batonage by hand. Aged for 6 months in stainless steel, on the fine lees.

From the first aromas the wine recalls Mediterranean herbs and citrus, melon and hints of honey. Expressive and full of contrasts between fruity and savory notes.

Color Bright yellow

Aroma An expressive bouquet of white flowers, citrus and melon.

Flavor A soft, delicate palate with a beautiful acidic core. Notes of stone fruits and citrus gently linger

AWARDS

89 points – International Wine Review 2018 – 2015